

# All Day Menu

## STARTERS + SMALL PLATES

Prawn Pil-Pil, Portavogie Prawn & Chorizo with Chilli and Garlic Oil (gf)	8.00
Salted Chilli Squid, Napa Slaw, Chilli & Ponzu (gf) - Tofu option available (v) (gf)	7.00
Honey Chilli Chicken, Asian Slaw & Crispy Noodles (gf)	7.00
Classic Bruschetta, Halloumi, Pesto, Parmesan, Tomato, Red Onion, Basil & Rocket (v)	6.00
Deep Fried Ballybrie Wedges with Local Watercress & Spiced Cranberry Jam	7.00
Local Smoked Haddock Fish Cake with Spinach, Creamed Leeks & Crispy Capers	6.00
Vegetable Broth Served with Farmhouse Wheaten Slice	5.00

## MAINS + GRILL

Slow Cooked Beef Brisket Peppercorn Crust, Creamy Mash, Parsnip Crisps, Red Wine & Rosemary Jus	15.50
28 Day Prime Aged 10oz Sirloin Steak - [Add Prawns 4.00] Triple Cooked Chips, Onion Rings, Sautéed Mushrooms & Homemade Peppercorn Sauce	24.00
6oz Irish Beef Burger - Served with Hand Cut Fries Smoked Bacon, Cheese, Baby Gem Lettuce, Beef Tomato & Burger Relish.	12.00
Free Range Turkey & Ham Chestnut & Sage Stuffing, Honey & Thyme Chipolatas - Served with Roast Potatoes & Seasonal Veg	14.00
Herb Crusted Fillet of Hake White Wine Garlic & Chive Cream Sauce - Served with Roast Potatoes & Seasonal Veg	17.00
Portavogie Prawn & Crab Linguine, Chilli, Preserved Lemon & Fennel	16.00
Slow Cooked Mexican Beef Flatbread Smoked Chipotle, Crushed Kidney Beans, Sour Cream & Homemade Guacamole	12.00

Salted Chilli Tofu Stir Fry Fried Asparagus, Oyster Mushrooms, Soya & Sesame Dressing - Served with Brown Rice (v) (gf)	10.00
6oz Spiced Red Lentil Burger - Served with Hand Cut Fries (v) Baby Gem Lettuce, Beef Tomato, Onion Bhaji & Red Pepper Hummus	12.00
Butternut Squash Risotto, Petit Pois, Crispy Sage & Toasted Pine Nuts (v) (gf)	10.00

*\*\*gluten free and vegan options available - please ask your server for further details*

## SIDES

Skinny Fries	3.00	Chunky Chips	3.50
Garlic Fries	3.50	Rosemary Parmesan Fries	4.00
Creamy Mash	4.00	Seasonal Vegetables	4.00

*dietary requirements or allergies? a member of our team will be happy to help*

**KITCH**  
RESTAURANT

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WE ONLY USE THE FRESHEST LOCALLY SOURCED INGREDIENTS

One of our main objectives is to ensure our dishes are created using ingredients sourced from local farmers and independent retailers. Our chefs endeavour to use the best local suppliers for seafood, meat and vegetable to ensure our food is at its freshest.

\*PLEASE NOTE NUTS ARE USED ON THE PREMISES

BYOB POLICY DOES NOT INCLUDE DECEMBER

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO PARTIES OF 5 OR MORE